

decarli

August 28, 2020

SHIGOKU OYSTERS

prosecco mignonette three/10 six/17 dozen/32

MELON GAZPACHO crème fraiche, pickled chili, chive 8.5

POLENTA FRIES gorgonzola butter 8.5

HOUSE-CURED OLIVES citrus, herbs, garlic 8

BURRATA grilled peaches, prosciutto, aged balsamic, grilled bread 13

CHICKEN LIVER MOUSSE port gelée, pickled red onion, sea salt, crostini 9

CAZUELA artichoke, leek, bacon jam, crostini 11

STEAK TARTARE* pickled chili, crème fraiche, red onion, caper, parsley, egg yolk, crostini 16

BRUSCHETTA shaved beef, mascarpone, fontina, truffle / 11

tomato relish, whipped goat cheese, aged balsamic/ salmon tartare, capers, dill

CHARCUTERIE pork rilette, coppa, mortadella, soppressata, 18

giardiniera, whole grain mustard, crostini

MUSSELS fennel, saffron cream, pernod, grilled bread 16

PIZZETTA tomato sauce, roasted tomato, mozzarella, roasted garlic, basil 14

PIZZETTA speck, caramelized onion, fontina, arugula, grana padano 17

PIZZETTA fennel sausage, tomato sauce, red pepper, onion, mozzarella 16

MIXED GREEN balsamic + extra virgin olive oil 9

CAESAR* romaine, grana padano, croutons 10

BEET plums, marinated ricotta, pistachio aioli, arugula 10

TAGLIATELLE 20

lobster mushrooms, corn, shallot, pancetta, roasted garlic, sage, grana padano

LINGUINE NERO 22

shrimp, mussels, calamari, toy box tomato, chili, saffron, herbed gremolata

CAVATELLI 19

wild boar ragu, rosemary, pecorino

TROFIE 19

green beans, fingerling potato, pesto, grana padano

BEEF SHORTRIBS 29

braised with espresso + dried prunes, creamy spaetzle, gremolata, fresh horseradish

PAN-ROASTED BRICK CHICKEN 28

pancetta, corn, lobster mushrooms, fingerling potato, patron pepper, shallot, tarragon, cream

GRILLED BISTRO FILET 31

grilled peaches, green beans, crispy fried onion, aged balsamic

GRILLED COHO SALMON 32

cucumber gazpacho, blistered toybox tomato, fregola sarde, crème fraiche, chive

20% gratuity on parties of 6 or more corkage fee \$15/bottle \$30/magnum

*Contains unpasteurized egg. Eating undercooked or raw meat or seafood may cause illness.

GIVEN OUR REDUCED DINING ROOM CAPACITY WE THANK YOU FOR BEING MINDFUL OF THE LENGTH OF YOUR STAY DURING YOUR VISIT WITH US.